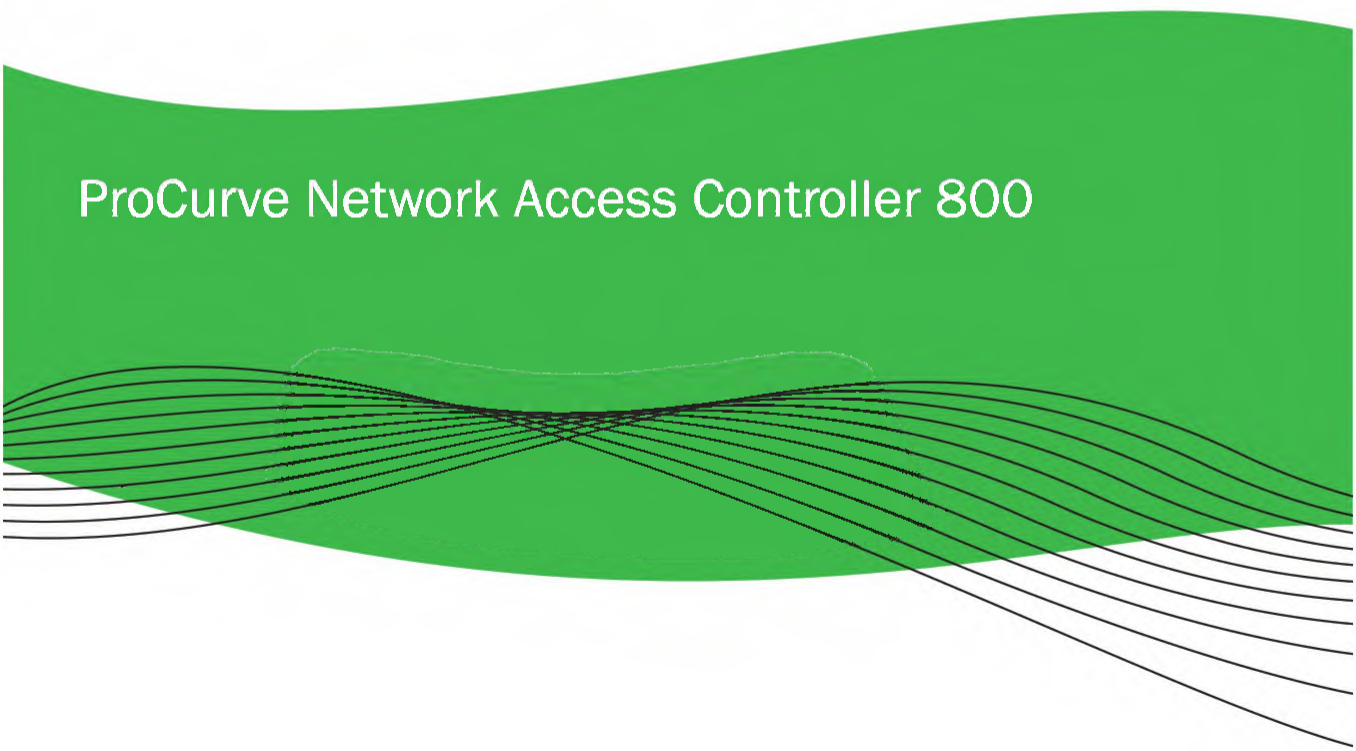
ProCurve
Networking by HP

Users' Guide

ProCurve Network Access Controller 800



www.procurve.com

hp invent

6. Choose menu item (2). "Change serial baud rate". Select **38400**. When presented with the "Please change your baud rate and press Return" message, do so from within HyperTerminal via the File\Properties menu, then choose **Configure**. If there is no response from the utility after changing the baud rate, proceed with step 7.
7. After changing the baud rate, you may have to close and reenter HyperTerminal. Press the **Return** key after HyperTerminal restarts. You will see the FLASH Boot Utility Option menu again.
8. Select menu item "1) Download new Firmware Image". Using the Transfer menu in HyperTerminal, choose **Send Text File** and send the firmware. You will see a "Receiving code for System Version <ver>" message, followed by a series of \ | / - characters cycling at the end of the line. At 9600 baud, the download will take between 45-60 minutes. At 38400, it should take around 10-12 minutes. At completion, you will see the FLASH Programming complete message, followed by the FLASH Boot Utility Options menu again.
9. Select item 9, Restart Controller. You will be instructed to reset the baud rate back to 9600, which you will again do from the HyperTerminal File\Properties\Configure menu. As in step 7, you will probably have to exit and restart HyperTerminal to get any response. Press the **Enter** key when Hyperterminal restarts. Your firmware should now be upgraded.

Shutting Down the RA3000

1. Ensure that both host ports are in a quiescent state (no I/O activity).
2. Shut down the host system.
3. Issue a shutdown command from the SWCC Console to the pedestal controller.
4. Power off the pedestal or controller shelf as applicable.

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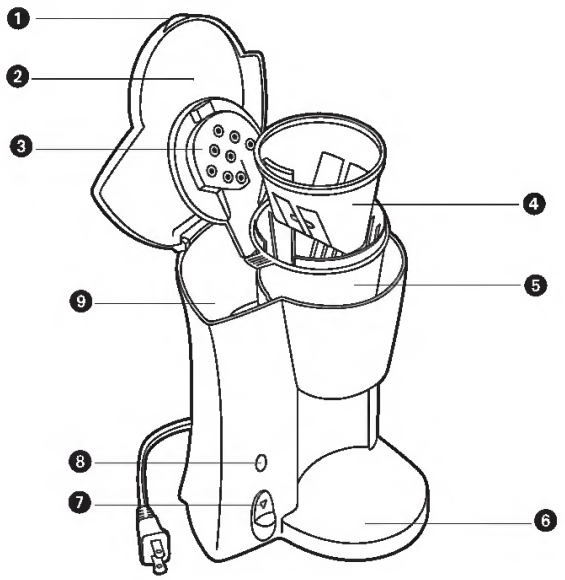
Product may vary slightly from what is illustrated.



1. Lift Tab
2. Reservoir cover
3. Water spreader
† 4. Permanent filter (Part #175181-00)
† 5. Brew basket (Part #175518-00)
6. Mug/Cup Rest
7. Start Lever
8. On Light
9. Water reservoir
† Consumer replaceable

How to Use

This appliance is intended for household use only.

GETTING STARTED

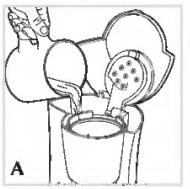
1. Remove all stickers, packing material, and literature.

Important: For warranty verification, please do not remove line cord sticker.

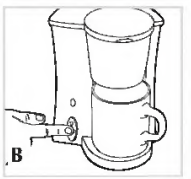
2. Wash all parts as instructed in the Care and Cleaning section.
3. Pour one full mug/cup of cold water only into the water reservoir (You may use 5 oz. to 12 oz. mug or cup with this unit.)

Brew it through as instructed in "BREWING," but do not add coffee grounds. When done, turn off the coffeemaker and discard the water from the mug/cup.

BREWING



1. Lift the one-piece cover. Use the mug/cup you will brew into and pour one full mug/cup of cold water into the water reservoir (A). Close the reservoir cover.
2. Place the permanent filter into the brew basket. Add ground coffee, (we recommend one heaping tablespoon for every 2 cups). Close the cover.
3. Place the mug/cup on the mug rest.
4. Push the start lever and the "On" Light will illuminate (B). The coffeemaker and On light turn off automatically when brewing is done. Allow the coffee to finish dripping from the unit before removing your mug/cup.



NOTE: There will be slightly less coffee in your mug/cup than the amount of water added as the grounds absorb some of the liquid.

5. Your coffeemaker can also be used to brew hot water for other hot beverages such as tea, hot chocolate, instant oatmeal and soups.

To brew hot water into the mug/cup: place the filter and basket and repeat the brewing process (without adding grounds).

CAUTION: Be careful when opening the reservoir cover after brewing as this area is hot and steamy. Use the lift tab located on the front of the coffeemaker reservoir cover.

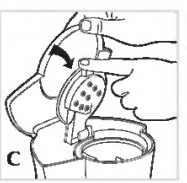
6. The mug/cup may also be used for carrying cold beverages.

Care and Cleaning

This product contains no user serviceable parts. Refer service to qualified service personnel.

CLEANING

1. Be sure the unit is off and cooled. Open the cover, remove the brew basket (lift straight up), and discard the grounds. Clean as follows: brew basket, and permanent filter are all top rack dishwasher-safe; or they may be hand washed in warm, sudsy water. The coffeemaker's exterior, may be cleaned with a soft damp cloth. Do not use abrasive cleansers or scouring pads. Never immerse the coffeemaker in water.



2. To clean inside of reservoir cover, open the one piece cover allowing it to rest in the open position. Pull the water spreader down and wipe the surfaces with a clean damp cloth. After cleaning snap the water spreader back into place (C).

Mineral Deposits and Clogging

Mineral deposits left by hard water can clog your coffeemaker. Cleaning is recommended every 3 months. Excessive steaming or a prolonged brewing cycle is a sign that a cleaning is needed.

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OPERATING INSTRUCTIONS

▪ ENGINE PRE-START CHECKS

WARNING: Never start or operate the saw unless the bar and chain are properly installed.

1. Fill the fuel tank (A) with correct fuel mixture (Fig. 8A).
2. Fill the oil tank (B) with correct chain and bar oil (Fig. 8A).
3. Be certain the chain brake is disengaged (C) before starting unit (Fig. 8A).

▪ TO START ENGINE

The choke has 3 positions: RUN (A), HALF (B) and CHOKE (C) (Fig. 9A).

1. Slide STOP switch (D) up for starting (Fig. 9B).
2. Move the choke lever (E) to ⊢ (CHOKE) (Fig. 9C).
3. Push the primer bulb (F) 10 times (Fig. 9D).
4. Latch throttle advance: depress latch and hold (A) squeeze throttle trigger (B) release trigger and then the latch (Fig. 10A).
5. Grip the front handle firmly with left hand, place your right foot through the rear handle and pull the starter rope quickly with your right hand until the engine sounds as if it is trying to start. (Fig.10B)

   IMPORTANT: Do not pull the starter rope more than 2-3 times as this may flood the engine.
6. Move choke lever (D) to ⊬ (HALF) (Fig.10C).
7. Pull starter rope again rapidly until the engine starts but no more than 4 times. (Fig. 10D)
8. Warm up for 10 seconds. Depress and release trigger (E) for IDLE, then go to step 9 (Fig. 10E).
9. Move yellow choke lever (F) to ⊩ (RUN) (Fig. 10F). If engine failed to start, repeat these instructions.

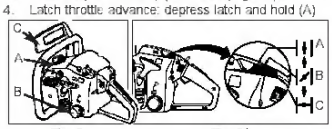

Fig. 8 Fig. 9A

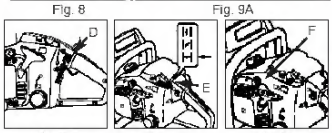

Fig. 9B Fig. 9C Fig. 9D

Fig. 10A Fig. 10B Fig. 10C

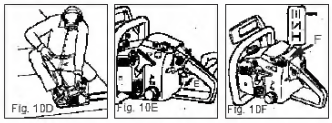

Fig. 10D Fig. 10E Fig. 10F

▪ RE-STARTING A WARM ENGINE

1. Make sure the switch is in the ON position.
2. Move the choke lever to ⊬ (HALF).
3. Depress the primer bulb 10 times.
4. Set the throttle latch.
5. Pull the starter rope rapidly 4 times. The engine should start.
6. Move the choke lever to ⊩ (RUN).
7. Release the throttle latch.

▪ TO STOP ENGINE

1. Release trigger and allow engine to return to idle speed.
2. Move STOP switch down to stop engine.

NOTE: For emergency stopping, simply activate chain brake and move STOP switch down.

▪ CHAIN BRAKE OPERATIONAL TEST

Test the chain brake periodically to ensure proper function.
Perform a chain brake test prior to initial cutting, following extensive cutting, and definitely following any Chain brake service.

TEST* CHAIN BRAKE *AS FOLLOWS (Fig. 11) :

1. Place saw on a clear, firm, flat surface.
2. Start engine.
3. Grasp the rear handle (A) with your right hand.
4. With your left hand, hold the front handle (B) [not chain brake lever (C)] firmly.
5. Squeeze the throttle trigger to 1/3 throttle, then immediately activate the chain brake lever (C).

WARNING: Activate the chain brake slowly and deliberately. Keep the chain from touching anything; don t let the saw tip forward.

6. Chain should stop abruptly. When it does, immediately release the throttle trigger.

WARNING: If chain does not stop, turn engine off and take your unit to the nearest Talon Authorized Service Center for service.

7. If chain brake functions properly, turn the engine off and return the chain brake to the DISENGAGED position.

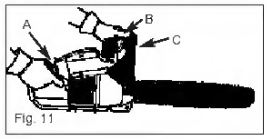

Fig. 11

▪ SAW GHAIN / BAR LUBRIGATION

Adequate lubrication of the saw chain is essential at all times to minimize friction with the guide bar.
Never starve the bar and chain of oil. Running the saw with too little oil will decrease cutting efficiency, shorten saw chain life, cause rapid dulling of chain, and cause excessive wear of bar from overheating. Too little oil is evidenced by smoke, bar discoloration or pitch build-up.

NOTE: Saw chain stretches during use, particularly when it is new, and it will occasionally be necessary to adjust and tighten it. New chain will require adjustment after about 5 minutes of operation.

▪ AUTOMATIC OILER

Your chain saw is equipped with an automatic gear driven oiler system. The oiler automatically delivers the proper amount of oil to the bar and chain. As the engine speed increases, so does the oil flow to the bar pad. There is no flow adjustment. The oil reservoir will run out at approximately the same time as the fuel supply runs out.

GENERAL CUTTING INSTRUCTIONS

▪ FELLING

Felling is the term for cutting down a tree. Small trees up to 6-7 inches (15-18cm) in diameter are usually cut in a single cut. Larger trees require notch cuts. Notch cuts determine the direction the tree will fall.

FELLING A TREE:

WARNING: A retreat path (A) should be planned and cleared as necessary before cuts are started. The retreat path should extend back and diagonally to the rear of the expected line of fall, as illustrated in Fig. 12.

CAUTION: If felling a tree on sloping ground, the chain saw operator should keep on the uphill side of the terrain, as the tree is likely to roll or slide downhill after it is felled.

NOTE: Direction of fall (B) is controlled by the notching cut. Before any cuts are made, consider the location of larger branches and natural lean of the tree to determine the way the tree will fall.

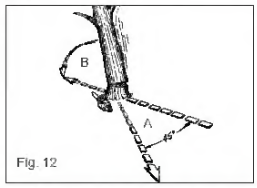

Fig. 12

WARNING: Do not cut down a tree during high or changing winds or if there is a danger to property. Consult a tree professional. Do not cut down a tree if there is a danger of striking utility wires; notify the utility company before making any cuts.

GENERAL GUIDELINES FOR FELLING TREES:

Normally felling consists of 2 main cutting operations, notching (C) and making the felling cut (D).
Start making the upper notch cut (C) on the side of the tree facing the felling direction (E). Be sure you don t make the lower cut too deep into the trunk.
The notch (C) should be deep enough to create a hinge (F) of sufficient width and strength. The notch should be wide enough to direct the fall of the tree for as long as possible.

WARNING: Never walk in front of a tree that has been notched.
Make the felling cut (D) from the other side of the tree and 1.5 - 2.0 inches (3-5 cm) above the edge of the notch (C) (Fig. 13)

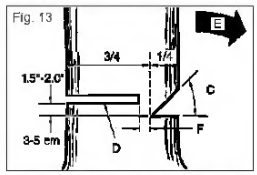

Fig. 13

Never saw completely through the trunk. Always leave a hinge. The hinge guides the tree. If the trunk is completely cut through, control over the felling direction is lost.

Insert a wedge or felling lever in the cut well before the tree becomes unstable and starts to move. This will prevent the guidebar from binding in the felling cut if you have misjudged the falling direction. Make sure no bystanders have entered the range of the falling tree before you push it over.

WARNING: Before making the final cut, always recheck the area for bystanders, animals or obstacles.

FELLING CUT:

1. Use wooden or plastic wedges (A) to prevent binding the bar or chain (B) in the cut. Wedges also control felling (Fig. 14A).
2. When diameter of wood being cut is greater than the bar length, make 2 cuts as shown (Fig. 14B).

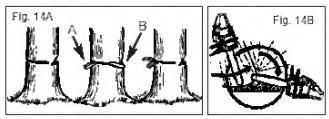

Fig. 14A Fig. 14B

WARNING: As the felling cut gets close to the hinge, the tree should begin to fall. When tree begins to fall, remove saw from cut, stop engine,, put chain saw down, and leave area along retreat path (Fig. 12).

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Safety Precautions

Please read this user's manual before operating this product. The information contained in this document is subject to change without notice. Features or specifications may be different depending on the type of product model purchased.

Safe Use of This Product

Carefully follow the warnings and safety notices presented within this manual. Please pay special attention to the following indications of potentially hazardous situations:

Warning: Indicates a hazardous situation, which, if not avoided, could result in serious injury.
Caution: Indicates a situation, which, if not avoided, could damage this product or other devices.
Note: Indicates additional user information to make the user aware of possible problems and to help the user understand, use, and maintain the product.

- This product needs only an occasional wipe with a dry cloth.
- Avoid high moisture conditions and keep away from liquids and humidity.

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10. **PARAM (Parámetro)** – parámetro de control directo para FX2; la mayoría de los efectos pueden ser ajustados para el control de pedales independientemente del ajuste FX2.
11. **FX3** – varios efectos basados en dilatoria (delay); la mayoría cuentan con versiones controladas por pedales.
12. **PARAM (Parámetro)** – parámetros de control directo para FX3; la mayoría de los efectos pueden ser ajustados para el control de pedales independientemente del ajuste FX3.
13. **DIGIFX** – algunos efectos de muestreo digital con versiones controladas por pedal.
14. **LEVEL** – el nivel del programa actual.
15. **ROUTE** – ocho variaciones de la orden de dirección (routing) de los nueve módulos de efectos.

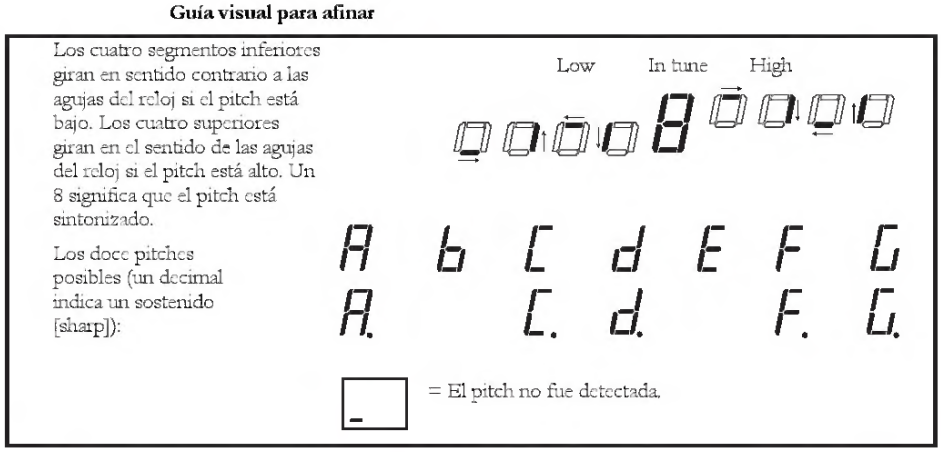
Programas de selección, modificación y almacenamiento

1. En modo PLAY, use los botones de programa arriba/abajo (Program Up/Down), los footswitches o el botón VALUE (valor) para seleccionar un programa.
2. Gire el botón EFFECT al módulo o parámetro que desea modificar.
3. Gire el botón VALUE para cambiar el valor del módulo o del parámetro.
4. Para guardar sus cambios, presione el botón VALOR y gire el botón para seleccionar una ubicación para guardar. Pulse el botón de VALOR de nuevo para guardar el programa.

Uso del sintonizador (Tuner)

1. En modo PLAY, active el sintonizador pulsando los botones Program Up y Down o ambos footswitches al mismo tiempo para entrar en el modo de desvío (Bypass), siga pulsándolos durante un segundo para entrar en modo Mute.
2. Toque la cuerda abierta que desea afinar. Use la guía siguiente al afinar:

Guía visual para afinar


Los cuatro segmentos inferiores giran en sentido contrario a las agujas del reloj si el pitch está bajo. Los cuatro superiores giran en el sentido de las agujas del reloj si el pitch está alto. Un 8 significa que el pitch está sintonizado.
Low
In tune
High
Los doce pitches posibles (un decimal indica un sostenido [sharp]):
A b C d E F G
A. C. d. F. G.
= El pitch no fue detectada.

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General operating instructions

Suitable ovenware

Ovenware material	Mode of operation		
	Defrosting	Heating	Cooking
Ovenproof glass and ceramic dishes (without any metal parts, e.g. Pyrex, Oven-to-tableware)	X	X	X
Non ovenproof glass and porcelain (e.g. table crockery)[1)]	X	-	-
Glass ceramic and vitro-ceramic made of fire/frost proof material (e.g. Arcoflam)	X	X	X
Ovenproof earthenware [2)]	X	X	X
Plastic, heat-resistant up to 200 °C [3)]	X	X	X
Paper, cardboard	X	-	-
Cling film	X	-	-
Microwave cling film [3)]	X	X	X
Black-lacquered or silicone-coated baking tins	-	-	-

X suitable - non suitable

1) excluding silver, gold, platinum or metal decoration

2) does not include glaze containing metal

3) please note the maximum temperature stated by the manufacturer

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CUSTOMIZING HOME SCREENS

You can customize your home screen by adding shortcuts, folders, widgets, and more.

ADDING WIDGETS

1. Press and hold an empty spot on a home screen.
2. Tap **WIDGETS**.
3. Press and hold a widget and drag it to the desired home screen.

   NOTE: To add a shortcut to a home screen, press and hold the app from the App Tray and drag it to a home screen.

REMOVING WIDGETS OR SHORTCUTS

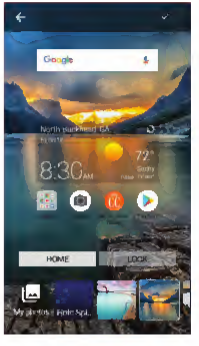
1. Press and hold a widget or shortcut on the home screen.
2. Drag it to ✕ at the top of the screen to remove it.

ORGANIZING SHORTCUTS WITH FOLDERS

1. Press and hold a shortcut.
2. Drag it to ▭ at the top of the screen. A new folder is created.
3. If needed, drag more shortcuts and drop them into the folder.

APPLYING NEW WALLPAPERS

1. Press and hold an empty spot on a home screen.
2. Tap **WALLPAPERS**.
3. Select a wallpaper source (**My photos** or a live wallpaper) and choose an image or animation, or tap a wallpaper thumbnail image.
4. Tap ✓ or **SET WALLPAPER** and follow the instructions on the screen.



1. Place the packed food in the drawers. Place food to be frozen in the upper drawer. Unfrozen food must not touch items already frozen, otherwise the frozen food could begin to defrost.
2. When freezing fresh food, depress the ambient temperature switch (A) 12 hours before loading the food without modifying the thermostat setting. The pilot light will come on. At the end of the freezing process, do not forget to depress again the ambient switch in order to avoid an increase of the power consumption.
3. Place frozen foods in the drawers sorted by type, as far as possible.
4. If large quantities of food are to be stored, remove all drawers and baskets from appliance and place food on cooling shelves. Pay careful attention not to exceed load limit ▼ stated on the side of the upper section

Ice pack

There are two ice packs in one drawer of the freezer.

In the event of a power failure or malfunction, the ice pack will lengthen the amount of time it takes for the frozen food to become too warm by several hours. The ice pack can only fulfil this task efficiently if it is placed in the uppermost drawer, at the front, above the frozen food. You can use the ice pack for cooling cold bags.

Preparation of Ice Cubes

1. Fill the ice cube tray 3/4 full with cold water, place it in the freezer compartment and leave to freeze.
2. To loosen the frozen cubes, either twist the ice cube tray or hold it under running water for a few seconds.

   Important! Never try to free an ice tray that is frozen to the freezer compartment using pointed or sharp edged objects. Use the ice scraper supplied.

Positioning

This appliance should only be installed at a location where the ambient temperature corresponds to the climate classification indicated on the rating plate, which is located on the inside left of the appliance.

The following table shows which ambient temperature is correct for each climate classification.

Climate classification	for an ambient temperature of
SN	+10 to +32 °C
N	+16 to +32 °C

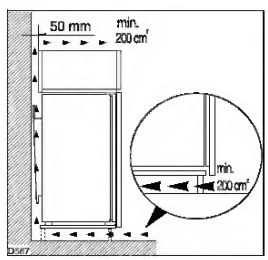
The appliance should be located in a dry atmosphere, out of direct sunlight and away from continuous heat and extreme temperature, e.g. not next to a boiler or radiator, or in a very cold room e.g. an outhouse. If these temperatures are exceeded i.e. warmer or colder, then the appliance may not operate correctly.

For building-in and door reversal instructions please refer to the relevant instructions on the following pages.

Your appliance needs air

For safety reasons, minimum ventilation must be as shown Fig.

Attention: keep ventilation openings clear of obstruction;



Reversing the door

⚠ The side the door opens can be changed from the right side (factory adjustment) to the left side, if the installation site requires.

Warning! When changing the side the door opens, the appliance must not be connected to the mains. Remove plug from the mains beforehand.

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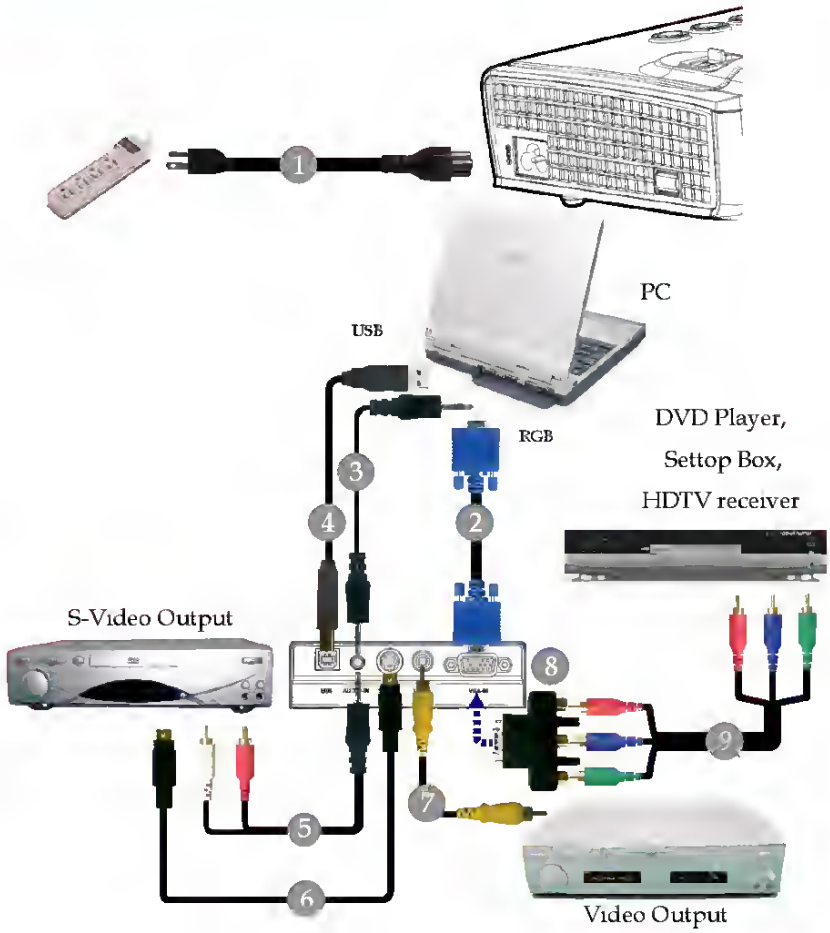
Connecting the Projector



1. .....Power Cord
2. ..... VGA Cable
3. ..... Audio Cable Jack/Jack (Optional Accessory)
4. ..... USB Cable
5. ..... Audio Cable Jack/RCA (Optional Accessory)
6. .....S-Video Cable (Optional Accessory)
7. ..... Composite Video Cable
8. ..... VGA to Component/HDTV Adapter (Optional Accessory)
9.. .....3 RCA Component Cable (Optional Accessory)

❖ *To ensure the projector works well with your computer, please make sure the timing of the display mode is compatible with the projector. Refer to the "Compatibility Modes" section on page 40.*

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Chapter 1

Introduction

Compaq ProLiant 8500 Servers

The Compaq ProLiant 8500, the ultimate high-density data center server, delivers breakthrough 8-way scalable performance for 24x7 multi-server rack environments. The ProLiant 8500, which is based on the ProFusion 8-way architecture, delivers this performance through state-of-the-art Intel Pentium III Xeon processor technology, breakthrough scalable performance of I/O and memory, and the highest levels of fault tolerance and manageability for the data center.

Performance is maximized with up to eight Pentium III Xeon processors and sixteen Gigabytes (GB) of ECC SDRAM memory. Input/output (I/O) performance is further enhanced by eleven 64-bit PCI slot - two of those slots operating at 66MHz, a Integrated Smart Array Controller (Ultra2 support), and Wide Ultra2 SCSI hard drives.

High-availability features include: PCI Hot Plug slots, redundant hot-pluggable power supplies, redundant hot-pluggable fans, redundant processor power modules, redundant network interface controllers (NIC), Smart Array 4200 controllers, Error Checking and Correcting (ECC) memory, Disk System Tracking, Disk Drive Fault Tolerance, and Automatic Server Recovery-ASR2.

Server management and configuration tools important to availability include SmartStart, Remote-Flash-Redundant-ROM, System Interconnect Status Indicators, Compaq Insight Manager, Compaq Remote Insight, Compaq Server Utility, and Integrated Remote Console (IRC).

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To turn the power off, do any of the following:

- Use the Windows shutdown command

  Click on **Start** then click on **Shut Down**.

- Use the power button

  You can also put the computer in sleep mode by pressing the sleep hotkey **<Fn> + <F4>**.

Note: If you cannot power off the computer normally, press and hold the power button for more than four seconds to shut down the computer. If you turn off the computer and want to turn it on again, wait at least two seconds before powering up.

Taking care of your computer

Your computer will serve you well if you take care of it.

- Do not expose the computer to direct sunlight. Do not place it near sources of heat, such as a radiator.
- Do not expose the computer to temperatures below 0 °C (32 °F) or above 50 °C (122 °F).
- Do not subject the computer to magnetic fields.
- Do not expose the computer to rain or moisture.
- Do not spill water or any liquid on the computer.
- Do not subject the computer to heavy shock or vibration.
- Do not expose the computer to dust or dirt.
- Never place objects on top of the computer.
- Do not slam the computer display when you close it.
- Never place the computer on uneven surfaces.

Taking care of your AC adapter

Here are some ways to take care of your AC adapter:

- Do not connect the adapter to any other device.
- Do not step on the power cord or place heavy objects on top of it. Carefully route the power cord and any cables away from foot traffic.
- When unplugging the power cord, do not pull on the cord itself but pull on the plug.
- The total ampere ratings of the equipment plugged in should not exceed the ampere rating of the cord if you are using an extension cord. Also, the total current rating of all equipment plugged into a single wall outlet should not exceed the fuse rating.

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Frequently asked questions

The following questions are possible situations that may arise during the use of your computer and each is followed by easy answers and solutions to the situation.

Q: I pressed the power switch but the system did not boot up.

A: Check the LED located above the power switch.

If the LED is not lit, no power is being applied to the system. Do any of the following:

- Check if the voltage selector switch located on the rear panel of the computer is set to the correct voltage.
- Check if you plugged the power cable properly into an electrical outlet.
- If you are using a power strip or AVR, make sure that it is plugged in and turned on.

If the LED is lit, check the following:

- Is a non-bootable (non-system) diskette in the floppy drive? If yes, remove or replace it with a system diskette and press **Ctrl + Alt + Del** to restart your computer.
- The operating system files may be damaged or missing. Insert the start-up disk you created during Windows setup into the floppy drive and press **Ctrl + Alt + Del** to restart your computer. This will automatically diagnose your system and make necessary fixes. However, if the diagnostic utility still reports a problem, then you may have to perform the recovery process to restore your system to its original default factory settings.

Note: For more information about recovering your system, refers to the RCD instruction sheet.

Q: Nothing appears on the screen.

A: Your computer's power management function automatically blanks the screen to save power. Just press any key to turn the display back on.

If pressing a key does not work, you can restart your computer. If restarting your computer does not work, contact your dealer or the technical support center for assistance.

Q: The printer does not work.

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Airfree Independent and Efficiency Tests

AIRFREE EFFICIENCY TESTS BY INDEPENDENT LABORATORIES, INSTITUTES AND UNIVERSITIES IN FOLLOWING COUNTRIES.

Laboratory	Local	Reduction of Microorganisms		
		Fungus	Bacteria	Dust Mite alergens DerP-1
Insect R&D Limited june, 2005	Laboratory			70,6% to 97,95%
SGS Natec Institute* Hamburgo/Germany september to november, 2000	Laboratory Office	99%	99%	
Technical Micronics Control Huntesville/USA april 28 to may 14, 1998	Laboratory	93%	78%	
Univ. Complutense de Madrid Madrid/Spain october 21, 1997	Clinical Laboratory	80%	73%	
AINIA Valença Spain june 9 to august 22, 2003	Cold Chamber	86%		
INETI* Lisbon/Portugal january 13 to february 18, 1999	Torre do Tombo Portuguese National Archive	93%	94%	
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Campana Laboratory/ São Paulo/Brazil april 14 to april 29, 1999	Chemical Laboratory	99%	83%	
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Airfree AIR PURIFIERS

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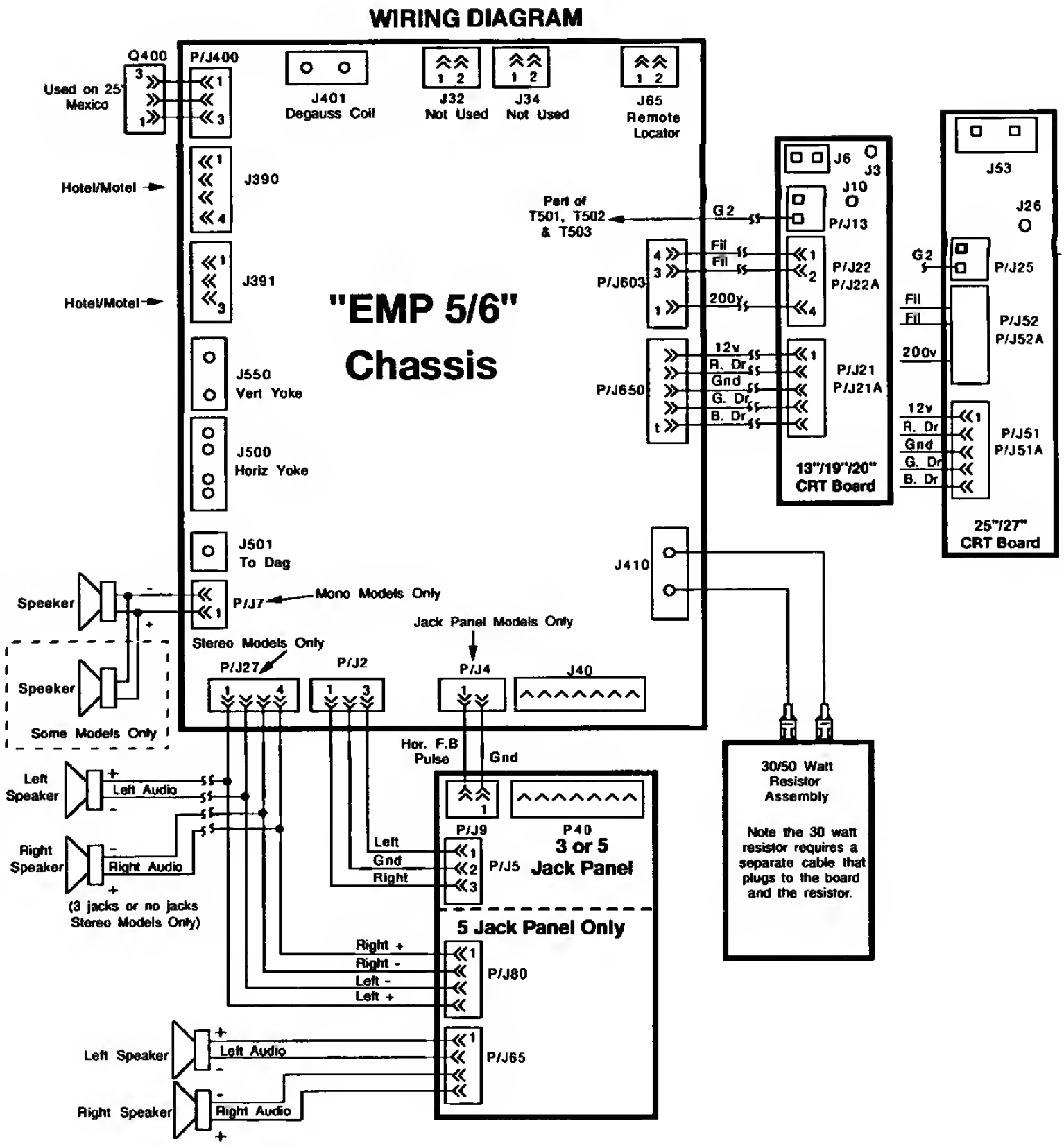
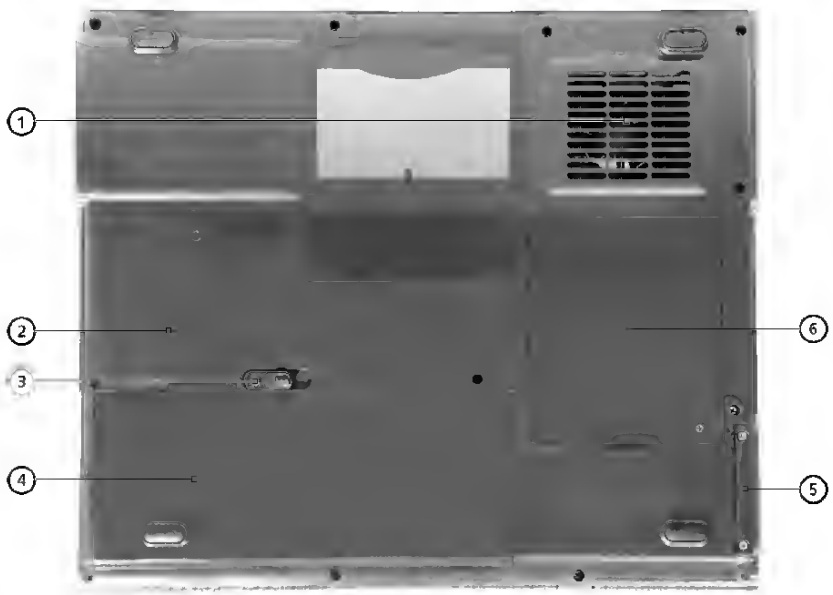

WIRING DIAGRAM
"EMP 5/6"
Chassis
Q400
Used on 25" Mexico
P/J400
J401
Degauss Coil
J32
Not Used
J34
Not Used
J65
Remote Locator
Hotel/Motel
J390
Hotel/Motel
J391
J550
Vert Yoke
J500
Horiz Yoke
J501
To Dag
Part of T501, T502 & T503
G2
P/J603
Fil
Fil
200v
P/J650
12v
R. Dr
Gnd
G. Dr
B. Dr
J6
J3
J10
P/J13
P/J22
P/J22A
P/J21
P/J21A
13"/19"/20" CRT Board
J53
J26
G2
P/J25
Fil
Fil
200v
P/J52
P/J52A
12v
R. Dr
Gnd
G. Dr
B. Dr
P/J51
P/J51A
25"/27" CRT Board
J410
Speaker
P/J7
Mono Models Only
Stereo Models Only
Jack Panel Models Only
Speaker
Some Models Only
P/J27
P/J2
P/J4
J40
Hor. F.B Pulse
Gnd
30/50 Watt Resistor Assembly
Note the 30 watt resistor requires a separate cable that plugs to the board and the resistor.
Left Speaker
Left Audio
Right Speaker
Right Audio
(3 jacks or no jacks Stereo Models Only)
P/J9
P40
3 or 5 Jack Panel
P/J5
Left
Gnd
Right
5 Jack Panel Only
Right +
Right -
Left -
Left +
P/J80
Left Speaker
Left Audio
Right Speaker
Right Audio
P/J65

English

Bottom view



#	Item	Description
1	Ventilation slots	Enables the computer to stay cool, even after prolonged use.
2	Reset switch	Forces the computer to shut down in the event of system lockup. Note: Any unsaved data will be lost.
3	Battery pack release latch	Slide and hold the latch, and then pull the battery to remove it from the unit.
4	Battery pack	The computer's removable battery.
5	Hard disk bay	Removable cover provides access to the computer's hard drive.
6	Memory compartment	Removable cover provides access to the memory slots for upgrading the computer's memory.

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Server Management

Server management features provide in-depth monitoring, analysis, and control of the fault-tolerance, performance, and configuration aspects of the servers. Server management features include:

- Server Parameter Tracking
- Server Fault Tolerance
- Recovery Services
- Remote Services Features

For information concerning server management features, refer to the Systems Reference Library CD included in the shipping box.

Compaq Insight Manager

Compaq Insight Manager, which is loaded from the Compaq Management CD, is an easy-to-use software utility for collecting server information. Insight Manager performs the following functions:

- Forwards server alerts fault conditions
- Monitors fault conditions and server performance
- Controls server security and configuration
- Remotely controls servers
- Initiates rapid recovery services

In Compaq servers, each hardware subsystem, such as disk storage, system memory, and system processor, has a robust set of management capabilities. The Compaq Full-Spectrum Fault Management prevents faults before they happen, keeps the system up and running in the unlikely event of a failure, and delivers rapid server recovery to normal operation after a fault. For information concerning Compaq Insight Manager, refer to the Server Setup and Management pack included in the shipping box.

Writer: Rick Chew Project: Compaq ProLiant 800 Servers Supporting Pentium II Processors and 100-MHz System Bus Setup and Installation Guide Comments: 179489-001
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Equipment Requirements

The QSP-660 is designed to be compatible with all EIA and CCIR compatible equipment. The QSP-660 will accept 2:1 interlace cameras in either a line-locked or free running (internal reference) modes. The use of random interlace camera is not recommended unless the line lock is turned off.

Specifications

Physical

Dimensions	11-5/16 w X 9 d X 2-3/8 h (288 mm X 229 mm X 61 mm)
Weight	2.6 lbs. (1.17 kg), Power Supply: 1.0 lbs. (0.45 kg)
Qperating Temp	32°F - 104°F (0°C - 40°C)

Video

Signal Format	EIA/CCIR Compatible Monochrome EIA: 525 lines, 60 Fields / sec. CCIR: 625 lines, 50 Fields / sec.
Camera Inputs	0.6 to 1.2 Vp-p 75 Qhm Termination
Monitor Qutput	1.2 Vp-p into 75 Qhms
Digital Sampling	512H x 512V x 8 Bits (256 Gray Levels)
Refresh Rate	30 Fields Per Second (EIA) 25 Fields Per Second (CCIR)

Electrical

Power	12 V AC @ 2 Amp
Safety	110V, 60Hz Power Supply: UL Listed and CSA Certified 220V, 50Hz Power Supply: CE Mark and VDE approved
EMI	FCC Part 15, Class A CE Certified EN50081-1 (emissions), EN50082-1 (immunity)

Connectors

Video In	BNC, 1 Per Camera, Terminating, or Hi Z (4 Total)
Loop Thru	BNC, 1 Per Camera
Monitor Video Qut	BNC
VCR Video Qut	BNC
VCR Video In	BNC
Serial Port	DB9
Alarm	DB15 with Screw Qn Adapter Board
12 VAC, or 12 VDC	Power Jack, 0.080 Pin Diameter

Controls

DISPLAY	Return to Quad Display
SEQUENCE	Calls Up Selected Sequence Mode
FREEZE	Freeze current display image
PIP	Calls Up Next PIP Mode
QUADRANT	Rotates Quadrant
ZQQM	Activates Zoom
VCR	Enables/Disables VCR Input for Recorder Playback
FQUR CAMERA BUTTQNS (1-4)	Calls Up Individual Cameras Full Screen
IR Remote	Duplicates Front Panel Controls
Termination Switches	Selects 75 Qhm or Hi-Z Termination for 4 Video Inputs

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Auto defrost	Weight (increasing unit) / Utensils	Button	Procedure
Meat, fish poultry (Whole fish, fish steaks, fish fillets, chicken legs, chicken breast, minced meat, steak, chops, burgers, sausages)	0,2 - 1,0 kg (100 g) Flan dish	x1	• Place the food in a flan dish in the centre of the turntable. • When the audible bell sounds, turn the food over, rearrange and separate. Shield thin parts and warm spots with aluminium foil. • After defrosting, wrap in aluminium foil for 15-45 min, until thoroughly defrosted. Note: Not suitable for whole poultry. • Minced meat: When the audible bell sounds, turn the food over. Remove the defrosted parts if possible.
Bread AUTO	0,1 - 1,0 kg (100 g) Flan dish	x2	• Distribute in a flan dish in the centre of the turntable. For 1,0 kg distribute directly on the turntable. • When the audible bell sounds, turn over, rearrange and remove defrosted slices. • After defrosting cover in aluminium foil and stand for 5-15 min, until thoroughly defrosted.

Important: Chilled foods are cooked from 5 °C, frozen foods are cooked from -18 °C.

Note:

- Enter the weight of the food only. Do not include the weight of the container.
- For food weighing more or less than weights/quantities given in the Auto cook & defrost charts, use manual operation.
- The final temperature will vary according to the initial temperature. Check food is piping hot after cooking.
- When action is required (e.g. to turn food over) the oven stops and the audible bell sounds, remaining cooking time and the indicator will flash on the display. To continue cooking, press the START/QUICK button.
- After Micro/Grill/Dual grill modes the cooling fan may come on.
- If the clock is not set the 'Econ' mode will come on approx 3 minutes after cooking is finished.

Important: Auto defrost

1. Steaks and Chops should be frozen in one layer.
2. Minced meat should be frozen in a thin shape.
3. After turning over, shield the defrosted parts with small, flat pieces of aluminium foil.
4. The poultry should be processed immediately after defrosting.

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